

Milkshake Pale Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **35**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3
Sugar	Laktoza	0.5 kg (8.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	12 %
Boil	Mosaic	10 g	25 min	12 %
Boil	Mosaic	10 g	15 min	12 %
Boil	Mosaic	15 g	5 min	12 %
Dry Hop	Nelson Sauvignon	50 g	7 day(s)	11 %
Dry Hop	Mosaic	50 g	5 day(s)	12 %
Dry Hop	Nelson Sauvignon	50 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale